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WOLFGANG PUCK'S PUMPKIN PIE

Yield: 1 servings

Unbaked 10-inch single -crust pie shell
4 tb Sugar syrup

1 tb Minced orange peel 2 tb Grand
Marnier

1 Vanilla bean, split and -scraped

1 Cinnamon stick Fresh grated nutmeg
6 Oz. fresh cranberries 2 c Pumpkin
puree

1 c Dark brown sugar, packed 1/2 ts
Cinnamon

1 ts Ginger

1/2 ts Nutmeg

1/2 ts Cloves

ds Salt

ds Fresh ground white pepper 4 Eggs

1 c Whipping cream 1/2 c Half and half

3 tb Bourbon

Cinnamon ice cream -(optional)

Wolfgang Puck is a German-born chef who has made his mark here in California. He has such goldmines as Spago's in LA and Stars in the City plus a few more salted away around the globe. This is Wolfgang Puck's very own punkin' pie. How does it stack up against Grandma's?

Line a buttered 10-inch pie dish or flan

ring with pastry.

Refrigerate for 1/2 hour. Line with parchment paper and fill with pie

weights or uncooked beans. Bake at 350F for 25 minutes, or until crust is golden. Let cool. Remove paper and beans.

Meanwhile, in large stainless steel saucepan, combine sugar syrup, orange peel, Grand Marnier, vanilla bean with scrapings, cinnamon stick and nutmeg. Bring to boil. Stir in cranberries then

reduce heat and simmer for 3 to 5 minutes or until berries are softened.

Remove vanilla bean and cinnamon stick. Spread mixture in thin layer on bottom of tart shell. (Leftover marmalade is good served on side

with smoked meat, fowl or curry.) In a bowl, combine pumpkin, brown sugar, cinnamon, ginger, nutmeg, cloves and pepper. Beat in eggs, cream, half and half and bourbon, Pour into pastry shell. Bake at 375F for 30 to 40 minutes or until set.

Serve warm with cinnamon ice cream,

if desired.